



MYTHIC
WINE OF ARGENTINA
MENDOZA

IN THE SOUTHERN HEMISPHERE LIES A VITICULTURAL EDEN BATHED BY AN ANCIENT RIDGE, WHERE PRISTINE GLACIAL WATERS FILTER DOWN THROUGH NUTRIENT RICH EARTH.

THIS UNSPOILED PARADISE IS THE CHOSEN LAND FOR GROWING VINES. IT IS HERE WHERE OUR WINES ARE BORN. 300 DAYS OF SUN, DEEP ROOTS, AND ALLUVIAL SOIL CREATE THE MOST IDEAL OF CONDITIONS FOR THESE MYTHIC ARGENTINE WINES.



MYTHIC VINEYARD | *Malbec*

TASTING NOTES: Intense purple/red color in the glass with aromas of fresh berries, jammy plums, and hints of a little spice. Dense, sweet berries in the mouth with an attractive mineral component and soft notes of tobacco & spice from the barrel aging leads to a long, satisfying finish.

WINEMAKER: Bernardo Bossi Bonilla

APPELLATION: Luján de Cuyo, Mendoza, Argentina

VARIETAL: 100% Malbec

ALCOHOL: 14.5%

pH: 3.6

ACIDITY: 5.6 g/l

VINEYARD: Estate, select low-yielding blocks

YIELD: 2.4 tons per acre

HARVEST: By hand, in the cool early hours of morning

SELECTION: Manual selection of clusters

MACERATION: 6 days at 50°F

FERMENTATION: Spontaneous in-barrel malolactic with indigenous yeasts @ 77-79°F

FILTERING: Naturally clarified after several rackings

AGING: 12 months in new French Oak Barrels